

Christmastime Recipes Given For Cookies

By MRS. MARY MORTON
Menu Hint

Chopped Round Steak
Boiled Potatoes
Stewed Canned Tomatoes
Chopped or Shredded Raw Cabbage
Steamed Cherry Pudding Coffee

I am giving you two recipes for German Christmas cookies which a family I know always make at this time. The ammonia called for, Mrs. Norman Brown of St. Petersburg, Fla., informs me, is called lump ammonia, and is obtained in any drug store. Five cents' worth is more than enough, she says. It must be scraped before measuring.

STEAMED CHERRY PUDDING

—One-half cup butter, one cup sugar, three eggs, three-fourths cup milk, one-half teaspoon salt, three teaspoons baking powder, two and one-half cups pastry flour, two cups canned cherries, strained. Cream butter and sugar, add beaten eggs and milk alternately with flour, sifted with baking powder and salt. Mix well, then add cherries and fold into mixture. Steam one and a half hours. Serve with cherry juice and cinnamon butter.

ZIMSTERN (GINGER AMON STARS)

—One-half pound sugar, five egg whites, beaten stiff, stir for half an hour. Add one-half pound almonds, cut fine; one candied lemon peel, cut fine; two teaspoons cloves, two teaspoons cinnamon, one-half teaspoon ammonia, enough flour to make dough. Roll dough about one-fourth inch thick. Cut with star cutter, sprinkle with granulated sugar. Press half almond in center of each cookie and bake in moderate oven.

POMERANZEN (CITRON BREAD)—One-half pound sugar, two whole eggs, two yolks. Stir half an hour. Add one ounce candied citron peel, one-half ounce orange peel, one-half ounce lemon peel, one-half pound flour, one-half teaspoon ammonia. Roll dough in half-inch rolls. Cut about two inches long, bake in moderate oven.

GLAZED SWEET POTATOES—Boil sweet potatoes until tender, peel, cut into halves lengthwise, place in well-buttered pan, round side up. Stir one tablespoon sugar, one of butter and one of water over fire until melted, sprinkle potatoes with salt and baste with this mixture. Place in hot oven until brown and glossy.

CORN FRITTERS—One can corn or corn from one dozen ears of corn, chopped fine, two eggs, beaten separately; three tablespoons flour, salt and pepper, one tablespoon sugar. If canned corn is used add two tablespoons milk or cream. Fry in small cakes on buttered griddle, or add more flour and fry in deep fat.

SWEDISH COOKIES—One-half pound butter, one-half cup powdered sugar, one and three-fourths cups flour, one cup chopped nuts, one teaspoon vanilla. Cream butter, add sugar slowly, then flour chopped nuts and flavoring. Chill. Roll in small balls and pat down to size on your cookie sheet. Bake about twelve minutes at 350 degrees. When done, roll in powdered sugar and pack in airtight jar, after they have cooled. These cookies improve with age.

ECONOMICAL FRUIT CAKE—One cup syrup, one-half cup brown sugar, one-half cup fat, one egg, three cups flour, one-half cup cocoa, three tablespoons baking powder, one cup black coffee, one tablespoon cinnamon, one teaspoon nutmeg, one-half teaspoon cloves, one-fourth teaspoon ginger, one package seedless raisins, one cup seeded raisins, one cup finely chopped nuts, one cup finely chopped prunes. Cream butter, add sugar gradually, then syrup and beaten egg. Beat thoroughly. Mix and sift dry ingredients, reserving little flour to dredge fruit and nuts. Add dry ingredients alternately with liquid. Stir in fruit and nuts. Bake slowly in a well-greased, floured pan.

CAN'T FAIL CARAMELS—Two cups sugar, one cup brown sugar, one cup light corn syrup, one cup cream, one cup butter, one cup milk, four teaspoons vanilla. Cook over low heat until sugar is dissolved, then increase heat and boil to hard ball stage, stirring frequently. Add vanilla, pour into greased pan. When firm cut in squares and wrap.

—Plant Cotton—
Telephone wires crossing the Andes mountains between Argentina and Chile are 12,300 feet high, the highest in the world.

Candy Making Turns Kitchen into Santa Claus' Workshop

Divinity, Pralines, Fondant and Brittle Are All Quite Easy; Even Children Can Make Them

By NEA Service

Even the tiniest member of the household catches the Christmas excitement. And of course, big sister can hardly wait to take her turn at the oven baking a few delicacies for chosen friends. Cakes and cookies make perfect gifts, especially when turned out with a thought to the season.

Lebkuchen or German Christmas Cookies

Two eggs, one-half lb. light brown sugar, one cup flour, one-half teaspoon cinnamon, one-fourth teaspoon ground cloves, one ounce citron, one-fourth ounce candied orange peel, two ounces almonds.

Beat the egg until light. Add sugar a little at a time and beat the mixture thoroughly. The almonds, blanched, must be cut fine. The citron and lemon peel must be cut into thin strips. Mix flour, cinnamon, cloves, nuts, citron and lemon peel. Combine with the egg and sugar mixture. Use shallow oblong baking pans. Grease carefully, then line with wax paper. Pour in Lebkuchen batter. Bake in moderate oven (375 deg. F.) for about twenty-five minutes. While still warm cut into squares or oblongs. When cool, wrap them in snow scene paper and tie with strips of green raffia.

Spiced Christmas Trees and Santa Claus Cookies

Three-quarters cup butter, one and one-half cup brown sugar, two eggs, one teaspoon soda, four cups flour, nine ounces dry mince meat and one-half cup water boiled together until almost dry, or the equivalent of prepared moist or home-made mince meat. Cream butter, then cream together with brown sugar. Beat eggs well and add. Add soda and the mince meat. Sift in enough flour to make a stiff dough which can be rolled. Roll into one-eighth inch thickness on slightly floured board. Cut with special Christmas cookie cutters into Christmas tree and Santa Claus shapes. Bake on greased cookie sheet in hot oven (400 deg. F.) for about ten minutes. Cool, and use white or colored boiled frosting to put eyes, hats, buttons on Santa Claus and ornaments and outline on Christmas trees.

Here's a gift to eat which the very young youngsters can either make themselves or help make with a little guidance.

Turkish Orange Squares

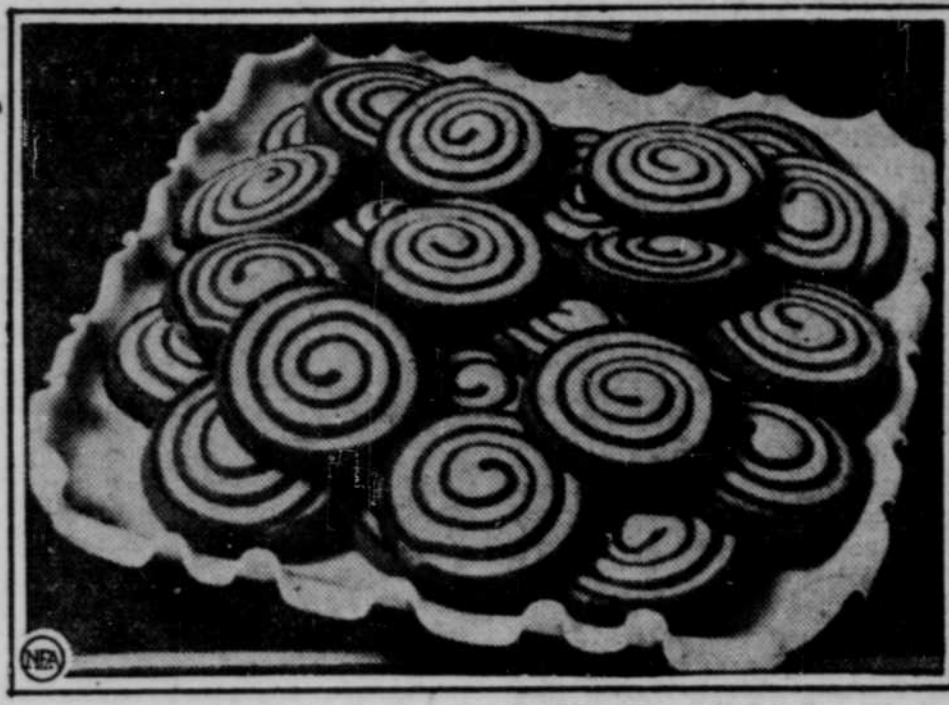
(50 one-inch squares)
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Two packages orange gelatin dessert, two-thirds cup boiling water, two cups sugar, one-half cup cold water, one-half cup chopped almonds, one-half cup chopped dates, one-fourth cup chopped candied red cherries, powdered sugar.
Add boiling water to the quick setting gelatin. Allow to stand fifteen minutes. In meantime, boil together cold water and sugar without stirring until syrup spins a thread. Remove at once from fire. Slowly add this hot syrup to the gelatin, stirring well. Add nuts and fruit. Mix well, but do not be violent. Remember, this is the Christmas season. Pour into oblong shallow mold which has first been rinsed in cold water. Chill in refrigerator over night. Unmold on board, dusted with granulated sugar and finely chopped nuts. Cut into cubes with very sharp knife. Roll each cube in powdered sugar and allow to dry thoroughly. Pack in handsome cardboard box lined with wax paper. Do not wrap pieces separately, but pile up like bricks.

Chocolate Spinning Wheels

(3½ dozen)
One and one-half cups sifted flour, two-thirds teaspoon baking powder, one-eighth teaspoon salt, one-half cup butter, one-half cup sugar, one egg yolk, three tablespoons milk, one square unsweetened chocolate.
Sift flour once, measure. Add baking powder and salt. Sift again. Cream butter thoroughly, add sugar a little at a time, and cream together until fluffy. Add unbeaten egg yolk and beat well. Add flour, alternately with milk, mixing well after each addition. Divide dough into two parts. To one part add the chocolate which has been melted. Blend in well. Chill until firm enough to roll. Roll each half, the chocolate and the plain, into a rectangular sheet one-half-inch thick. Lay the chocolate sheet on top of the plain sheet. Then roll up the double sheet as for jelly roll. Chill over night until firm enough to slice. Cut in one-eighth inch slices. Bake on ungreased baking sheet in hot oven (400 deg. F.) for about 5 minutes.

Divinity Fudge

1½ pounds.
Two cups granulated sugar, ¼ teaspoon salt, ½ cup corn syrup (colorless), ½ cup water, 2 egg



A box of chocolate spinning wheels, a fittingly gay holiday confection, will ring loud all the Christmas bells in the recipient's heart.

whites, ½ cup nut meats, 1 teaspoon vanilla extract.

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